

lence of the dates of Sukkot and says that the merchants of Merowe brought commodities in exchange for them, their own country having but few dates and those of bad quality. Dongola Province is now the great date-producing region, and the people are alive to the value of the offshoots and are planting every one they can get, offering none for sale. The great source of supply is the Sukkot country, already mentioned, where the industry has declined from the going out of the young men and on account of the difficulties of transportation. The three important varieties recognized in both districts are *Barakawi*, *Gondeila*, and *Bentamoda*."

36818. "*Bentamoda*. No. 1. The find which is worth the whole journey is the *Bentamoda*, a Sukkot variety which is very rare. A man of consequence may have two or three trees. The gift of an offshoot to a friend is a mark of distinction. I was at once told by both Governor Jackson and his head gardener that one could not by any means go out and buy a stock of these. I really think the *Bentamoda* variety ranks with the *Deglet Noor* and *Menakher*. The stone is small and clean, and the fruit has the appearance and flavor to give it a place in the first rank. It was learned from the Omda of Aswan that the *Bartamoda*, or *Sukkota*, of which a few trees may be found near Aswan, is identical with this variety, the first name being a modification of *Bentamoda* and the second given in reference to the district from which the offshoots were obtained. Aaronsohn secured a few offshoots under the name 'Bartamoda' in 1911."

36819. "*Bentamoda*. No. 2."

36823. "*Bentamoda*. No. 6."

36820. "*Bentamoda*. No. 3."

36824. "*Bentamoda*. No. 7."

36821. "*Bentamoda*. No. 4."

36825. "*Bentamoda*. No. 13."

36822. "*Bentamoda*. No. 5."

36826. "*Barakawi* is the great food staple and export date and is said to reach Cairo under the name *Ibrimu*, though there may be a distinct variety of this name. It is 2½ inches long or longer, narrow, tapering from base to apex; dull purplish red; it dries bone hard, but is sweet and of a wheaty flavor; said to resist the weevil and to keep two or three years. The people say that these dates put in a tightly closed vessel of water a day or two become as good as fresh dates and that the water makes a very pleasant drink. Governor Jackson informs me that this date is much sought as a food supply by pilgrims journeying to Mecca, on account of its excellent carrying and keeping qualities."

36827. "The *Gondeila* (as these people have it), or *Jendila*, is an oblong or oval, blocky date, antimony yellow (Ridgway, xv), ripening to a chestnut brown. It is a semidry date as it ripens, but exposed to the sun for two hours each day it is made quite dry. It must, however, be carefully guarded against weevils. It reaches Cairo only on special orders or as presents. It is one of the varieties offered to guests as a sweet. When sold, an ardeb of 320 pounds brings here about 154 piasters (a piaster is about 5 cents). This variety is worth importing and is common enough, so that a fair supply can probably be obtained."

36828. "*Kulma*. A very soft, sticky date when first mature, but becomes firmer when cured in the sun. The fruit is 2¼ to 2¾ inches long and 1¼ to 1½ inches broad; dull yellow, ripening to a rather dull, unattractive brown. The skin is a bit thick and the flesh soft and rich, but with a lot of tough rag. It is a date worth trial, but not equal to the *Bentamoda*, though reminding one in a way of the *Tafilett*. The people explained that this variety should never be planted on land near a river bank, but well inland, in a dry situation. Then the fruit cures without spoiling."

For full notes on these date varieties, see "Dates of Egypt and the Sudan," by S. C. Mason, Bulletin No. 271, U. S. Department of Agriculture, 1915.